عنوان فارسی مقاله:
فشار هیدرووستاتیک بالا به عنوان فناوری جدید برای از بین بردن ویروس های غذایی

عنوان انگلیسی مقاله:
High hydrostatic pressure as emergent technology for the elimination of foodborne viruses

توجه!
این فایل تنها قسمتی از ترجمه میباشد. برای تهیه مقاله ترجمه شده کامل با فرمت ورد (قابل ویرایش) همراه با نسخه انگلیسی مقاله، اینجا کلیک کنید.
Conclusions

HHP is a promising processing technique for food industry as it offers numerous opportunities for developing novel applications. Besides efficient disinfection, a selection of minimally processed safe foods can be foreseen. HHP produced food items are safe for consumers with extended shelf life, high nutritional value and excellent sensorial characteristics (Fonberg-Broczek et al., 1999, 2005; Buckow & Heinz, 2008). Besides HHP applications in food safety area, other applications are indicated. HHP is currently used, for example, for shucking of oysters or to facilitate the removal of the shell of crustacean shellfish such as lobster, crab and shrimp (Terio et al., 2010). HHP has also been successfully evaluated as a potential method for preparation of vaccines and it can be used in some industrial processes such as modulation of microbial fermentations, or it can influence biosynthesis pathways and thus lead to the formation of product variants with novel functional properties (Aertsen, Meersman, Hendrickx, Vogel, & Michiels, 2009).

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